

FOOD PRESERVATIVE

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- **international:** **A23L3/34; A23L3/3562; A23L3/34; A23L3/3463;** (IPC1-7): A23L3/34

- **European:**

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Abstract of JP 1063364 (A)

PURPOSE:To improve preservative or antiseptic effects of food, by subjecting Welsh onions, such as onion, or a blend thereof with ginger to extraction treatment, such as refluxing and heating, in the presence of water and adding chitosan in the form of an aqueous solution of powder to the resultant extract solution. **CONSTITUTION:**One or more Welsh onions, such as onion, Welsh onion, Nanking shallot, scallion or Chinese chive, or a blend thereof with ginger is finely cut, dipped in water and heated for about 40-80min while being refluxed. After the heating while refluxing, the whole is filtered to remove solid residues and obtain an extract as a filtrate. An extract solution obtained by heating while refluxing or distilling is evaporated and concentrated until the ratio of the extract solution attains about 4-7pts.vol. extract solution based on 1pt.wt. dried raw material.; Chitosan in the form of an aqueous solution or powder is subsequently added to the obtained extract solution. Thereby the resultant preserving solution has excellent preservative effects on food. The addition of the ginger has effects so that smell of the Welsh onions can also be eliminated.

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